

# The Scout

## Matched Set

A couple of catering trends are colliding to make food-and-drink pairings a popular choice for fall menus. The combinations feed the ongoing desire to create new culinary experiences for guests who fancy themselves foodies, and they offer a new way to showcase custom cocktails or sample new drink flavors. On this page: Shepherd's pie with a gougère cup, horseradish potato puree, English peas, pearl onions, and braised beef short rib paired with a mini shot of Guinness from Boutique Bites in Chicago (773.313.3211, boutiquebites.com). For new examples from six more caterers, turn the page.